

# ATLÁNTICO SUR

## CABER NET SAU VIGNON

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A line featuring the ocean and the sea's signature on Uruguayan vineyards. Each wine is the result of selected single varietal grapes from Uruguay's varied coastal vineyards. Whether from the Atlantic Ocean or the River Plate Estuary, the grape typically grows in vineyards less than 30 km from the coast, thus benefiting from its influence. The Atlántico Sur wines show the varietal as it is shaped by maritime saline freshness. This concurrence births pure, refreshing and alluring wines. Atlantic Wines of Uruguay.

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### A COASTAL RIPENING

To make Atlántico Sur Reserve Cabernet Sauvignon, this Bordeaux varietal is cultivated in various coastal vineyards in Maldonado, Canelones and San José. El Carmen, in the department of Durazno was also added as a more continental vineyard. The propensity of this terroir often allows for a markedly different maturation of the Cabernet Sauvignon.

The vineyard teams and winemakers closely track the progress of the grape through analyses and tastings. This way, the ideal harvest date is chosen per the profile of the Atlántico Sur wine: fresh, saline, fruity and elegant.

### A PRODUCTION PROCESS ADAPTED TO THE VARIETAL

Maceration in stainless steel tanks begins after manual selection. The maceration time and temperature are chosen according to the characteristics of each varietal. In the case of Cabernet Sauvignon, maceration lasts 10 days at a controlled temperature between 24 and 28°C (75 - 83°F) depending on the progress of the fermentation. Delestages and pumping over during maceration are carried out for the extraction of color, aromas and structural compounds.

This allows for a very expressive varietal wine, faithful to its typicity, as expressed here in Uruguay. After the vinification period, it is aged for 10 months, then bottled

### A PURE AND FRESH EXPRESSION OF EACH VARIETAL

Atlántico Sur Reserve Cabernet Sauvignon displays a lustrous, ruby red color and long, elegant tears. Smoky notes and fresh aromas of green and red peppers emerge on the first nose. After swirling the glass, the bouquet fills out with notes of sweet red fruit, spices, mushrooms and juniper.

The attack is fresh on the palate, sustained by the characteristic acidity of the varietal. The wine evolves with great complexity and without harsh astringency, culminating in an inviting and polished finish.

